



Glowbal Restaurant Group is all about a more satisfying restaurant experience - on every level. Here you are truly our guest, and taken care of at every moment. In every last one of our locations, in all their variety, that feeling is there.













GLOWBALGROUP.COM













COOST

1054 Alberni Street, Vancouver

604 685 5010

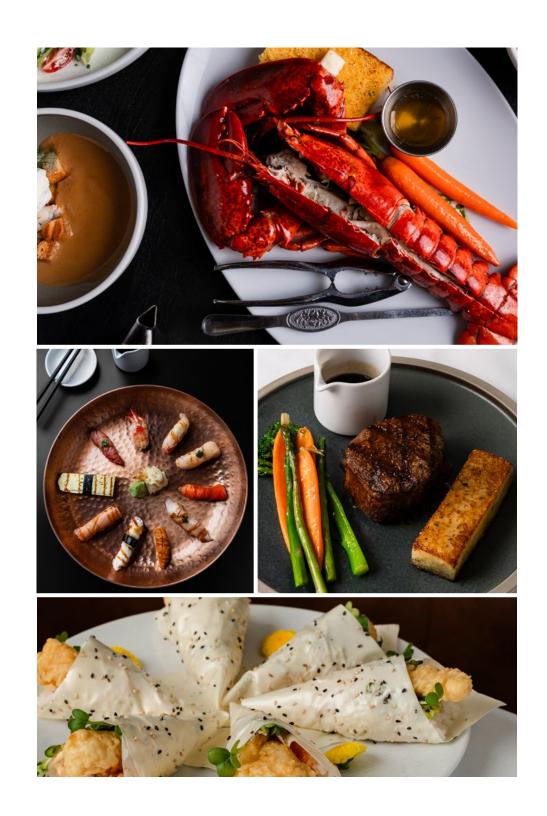
Coast is where fresh British Columbia seafood dazzles! The freshest fish, succulent shellfish and the most colossal seafood towers are here, with the rarest, perfectly prepared oysters nestled in beds of ice, waiting for you. This is BC's best seafood, and offers true West Coast dining, flashy and fun for every mood and every occasion.

SPECIALTIES

Fresh seafood, oysters, mussels, clams, fish and chips, sushi

WINES

Italy, California, France, Spain, boutique British Columbia wineries



Exquisitely fresh and perfectly prepared, our menu reflects the love we have for all the best foods from all the best places.

Coast is Vancouver's premier destination for fresh, West Coast seafood served in a modern, chic setting. Celebrated for its vibrant energy and refined yet approachable style, Coast offers the perfect backdrop for unforgettable events and celebrations.

"This is the kind of place where guests come together to share oysters, crack into crab claws, and toast over seafood towers that always make a statement," says proprietor Emad Yacoub. "It's about exceptional seafood, lively atmosphere, and creating memorable moments."

At the 24-seat Oyster & Chowder Bar, chefs shuck fresh Atlantic and Pacific oysters to order and prepare signature favourites like Dungeness crab cakes, whole lobsters, rich chowders, and sushi. Guests can also indulge in the signature colossal seafood towers, a highlight praised by reviewers, or opt for premium cuts of beef for a perfectly balanced menu.

The expansive dining room features sleek, contemporary design with warm coastal accents, striking a balance between sophistication and comfort. The dynamic O Lounge brings a playful buzz to any event, anchored by a live-action sushi station where chefs craft intricate rolls and nigiri in full view, a favourite feature for receptions and cocktail parties.

Upstairs, the mezzanine level offers intimate experience, with two private dining rooms — The Port Room and The Starboard Room ideal for corporate dinners, milestone celebrations, and private events.

Whether you're hosting a lively cocktail reception, an elegant sit-down dinner, or a seafood feast to impress, Coast delivers an experience defined by flavour. and Vancouver's signature style — a place to remember and return to often.

awards & accolades

2004

Best New Restaurant in British Columbia Restaurant Food & Service Association

Best New Restaurant Vancouver Magazine

Best New Restaurant Georgia Straight

2005 Wine Spectator Award of Excellence

2006

Best Design, Best Seafood, Best Regional Vancouver Magazine

Wine Spectator Award of Excellence

2007

Most Memorable Meal, Seafood WHERE Magazine

Wine Spectator Award of Excellence

2008 Wine Spectator Award of Excellence

2009

Best in Competition International Interior Design Association

Award of Excellence Interior Designers Institute of BC

Wine Spectator Award of Excellence

2010

Reader's Choice Best West Coast

2011

Reader's Choice Best West Coast and Seafood

WHERE Vancouver Where to Dine Vancouver Awards

2012

Best Fish/Shellfish Restaurant Golden Plate Awards

2013

Best Seafood in Vancouver WestEnder Vancouver Restaurant Awards (reader's poll)

Best West Coast WHERE to Dine Awards

Wine Spectator Award of Excellence

Trip Advisor Award of Excellence

Golden Plate Awards Best Seafood

Vancouver Magazine Awards Best Seafood Honorable Mention

Les Clefs d'Or Canada Silver Service Award

Best West Coast Cuisine WestEnder - Best of the City

Best Service WestEnder - Best of the City

Best Seafood WestEnder - Best of the City

Award of Excellence Wine Spectator

Award of Excellence Trip Advisor

2015

Award of Excellence Wine Spectator

Best Seafood Restaurant Readers Choice | Vancouver Courier

Award of Excellence Trip Advisor

2016

Best Fish/Shellfish Golden Plate Awards

Best Seafood Golden Plate Awards

Top 10 Seafood Cuisine Tripadvisor

Top 10 Seafood Cuisine Opentable

Award of Excellence Wine Spectator

Gold | Best Seafood Westender Best of the City

Gold | Best West Coast Westender Best of the City

2017

Certificate of Excellence Trip Advisor

Award of Excellence Wine Spectator

2018

Certificate of Excellence Trip Advisor

Award of Excellence Wine Spectator

2019

Certificate of Excellence Trip Advisor

Award of Excellence Wine Spectator

2020

Best Restaurant for Seafood Golden Plate Awards

2022 Top 10% Of Restaurants Worldwide Trip Advisor

2023 Top 10% Of Restaurants Worldwide Trip Advisor

2024 Best Seafood Golden Plate Finalist

Top 10% Of Restaurants Worldwide Trip Advisor

2025

Silver Award of Excellence - Coast DiRōNA

Best Seafood - Coast Golden Plates Award Nominee

Top 10% Of Restaurants Worldwide Trip Advisor

EVENTS & PRIVATE DINING

Whether you are looking for a private dining room, lounge space or a cocktail reception area, Coast Restaurant is an excellent choice for your special occasion - comfortably holding anywhere from 10 to 260 guests. Next door, an intimate split-level room welcomes up to 70 guests in this sleek and stylish private lounge.

MAXIMUM SEATING CAPACITY

PRIVATE

ROOMS

TOTAL - 260

UPPER - 112 PATIO - 35

THE PORT **ROOM - 30**

THE STARBOARD **ROOM - 20**

THE OAK **ROOM - 16**

BUYOUT AVAILABLE **BUYOUT COST** CONTINGENT ON DAY OF THE WEEK AND TIME OF THE YEAR

MAXIMUM CAPACITY

STAND - 70 SEAT - 52





VIRTUAL TOUR

VIRTUAL TOUR



MEZZANINE











O LOUNGE







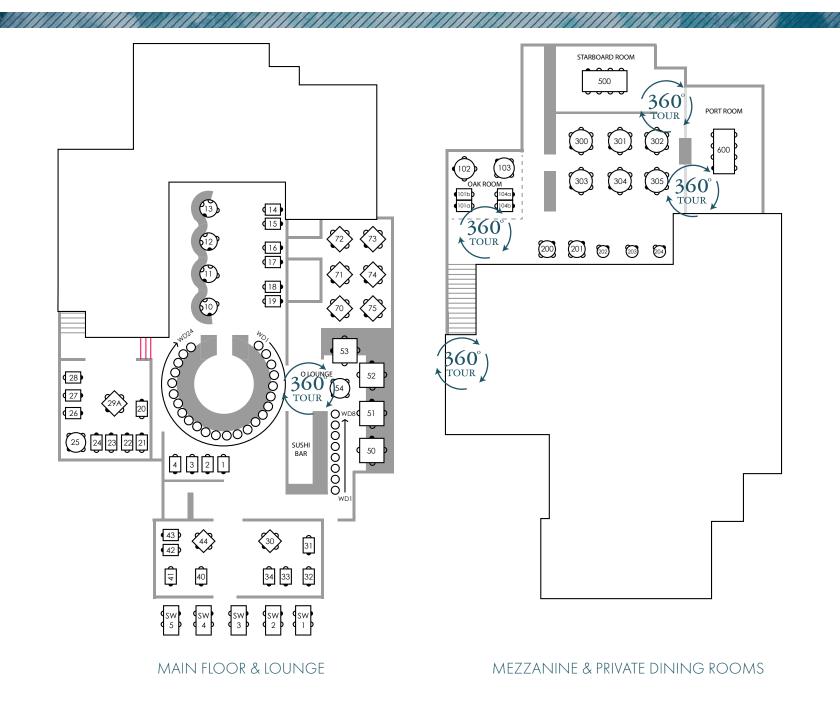




THE STARBOARD ROOM











LUNCH A \$39

+ Tax and Gratuity

APPETIZER

New England Chowder

clams, bacon, roasted vegetables

- or -

Caesar Salad

romaine hearts, bacon, croutons, parmesan

ENTRÉE

Fish & Chips

2 pc cod, coleslaw, tartar sauce

- or -

Forno Chicken

olive oil mashed potatoes, seasonal vegetables red wine jus

- or -

Mushroom Risotto

roasted mushrooms, truffle porcini mushroom sauce, parmesan

LUNCH B \$55

+ Tax and Gratuity

APPETIZER

Wagyu Beef Carpaccio

black pepper crusted, horseradish aioli capers, arugula, shaved parmigiano - or -

Beet Salad

arugula, roasted beets, goat cheese pistachio, balsamic glaze

FNTRÉF

Roasted Salmon

house made lemon ricotta gnocchi, leeks sweet corn, butternut squash

- or -

Forno Chicken

olive oil mashed potatoes, seasonal vegetables red wine jus
- or -

Mushroom Risotto

roasted mushrooms, truffle porcini mushroom sauce, parmesan

DESSERT

Apple Caramel Cheesecake

caramelized apple, caramel sauce

LUNCH C \$69

+ Tax and Gratuity

Fresh Baked Brioche Bread

whipped butter, capers, red onion

APPETIZER

West Coast Crab Cake

dungeness & rock crab, herb mayo, cucumber, dill - or -

Winter Squash Salad

baby kale, roasted squash, cranberry feta cheese, candied walnuts

ENTRÉE

Branzino

baby potatoes, broccolini, salsa verde - or -

Prime 10oz Striploin

potato rosti, asparagus, red wine jus - or -

Ricotta Gnocchi

pesto, sundried tomatoes, english peas, lemon

DESSERT

Butter Cake

crème anglaise, fresh berries

DINNER E \$79

+ Tax and Gratuity

APPFTI7FR

Lobster & Corn Bisque

roasted corn, ginger, brandy & chili cream - or -

Caesar Salad

romaine, bacon, croutons, parmesan

ENTRÉE

King Salmon

herbed mashed potatoes, broccolini lemon beurre blanc

- or -

Prime 10oz Striploin

potato rosti, asparagus, red wine jus - or -

Mushroom Risotto

roasted mushrooms, black truffle porcini mushroom sauce, parmigiano-reggiano

DESSERT

Butter Cake

crème anglaise, fresh berries

DINNER F \$95

+ Tax and Gratuity

APPFTI7FR

Wagyu Beef Carpaccio

black pepper crusted, horseradish aioli, capers arugula, parmesan, shaved black truffle - or -

Spicy Bluefin Tuna Roll

sesame ginger chili sauce, green onion - or -

Burrata Salad

tomato, red onion, arugula, herb buttermilk

FNTRÉF

Miso Marinated Sablefish

bok choy, shiitake, mushroom consommé - or -

Prime 8oz Tenderloin

truffle potato pavé, smoked onion marmalade baby heirloom vegetables, red wine jus - or -

Ricotta Gnocchi

pesto, sundried tomatoes, english peas, lemon

DESSERT

Dark Chocolate Bar

fresh berries, feuilletine crunch

DINNER G \$115

+ Tax and Gratuity | Minimum 12 people

Fresh Baked Brioche Bread

whipped butter, capers, red onion



SUSHI PLATTERS

Rolls

spicy ahi tuna roll, salmon avocado roll, coast california roll

Nigiri

ahi tuna, tiger prawns, hamachi, king salmon

Sashimi

albacore tuna, king salmon, ahi tuna

SALAD

Caesar Salad

romaine, bacon, croutons, parmesan

ENTRÉE PLATTERS

Canadian Prime Striploin | Lobster Tail

Spring Salmon | Seared Prawns | Seared Sablefish

signature brussels sprouts, herbed mashed potatoes broccolini, asparagus

DESSERT PLATTERS

Apple Caramel Cheesecake

caramelized apple, caramel sauce

Dark Chocolate Bar

fresh berries, feuilletine crunch

Vanilla Crème Brûlée

shortbread cookie

DINNERH \$135

+ Tax and Gratuity | Minimum 12 people

Fresh Baked Brioche Bread

whipped butter, capers, red onion

TO START

Coast Chilled Platter

oysters, tiger prawns, scallop ceviche, ahi tuna poke, marinated mussels & clams dungeness crab salad, lobster salad, fresh lemon & dips

*ADD CAVIAR - MP

APPETIZER

Jumbo Tiger Prawn Cocktail

cocktail sauce

- or -

Japanese A5 Wagyu Roll

sesame, avocado, miso shoyu reduction

- or -

Winter Squash Salad

baby kale, roasted squash, cranberry, feta cheese, candied walnuts

FNTRÉF

Miso Marinated Sablefish

bok choy, shiitake, mushroom consommé - or -

Prime 8oz Tenderloin

truffle potato pave, smoked onion marmalade, baby heirloom vegetables, red wine jus

Ricotta Gnocchi

pesto, sundried tomatoes, english peas, lemon

DESSERT

Butter Cake

crème anglaise, fresh berries

- or -

Dark Chocolate Bar

fresh berries, feuilletine crunch

ADD ONS

Fresh Shucked Oysters | \$45 per dozen

yuzu mignonette, cocktail sauce, fresh horseradish

Sushi Tile | \$20 per guest

coast signature selection of nigiri & maki premium local and imported fish

Charcuterie & Cheese Board | \$22 per guest

selection of local & imported meat & chesse, chutney, pickled vegetables, house bread

Deluxe Sushi & Seafood Tower | \$225 per tower

east coast oysters*, atlantic lobster, tiger prawns, scallop ceviche salmon poke, tuna gomaae, marinated mussels & clams, dungeness crab salad lobster & prawn salad sashimi - hamachi, king salmon, albacore, bluefin tuna california roll & king salmon roll



CANAPÉS

Mushroom Arancini \$5

truffle aioli

Burrata Crostini \$4

heirloom tomato, pesto

Steak Tartare \$6

brioche bread, cured egg yolk

Steak Bites \$6

grilled beef striploin, horseradish aioli

Aburi Salmon Roll \$4

avocado, miso mayo, rayu, garlic chili oil

Prawn Cocktail \$6

cocktail sauce, romaine lettuce

Seared Scallops \$5

butternut squash purée, crispy prosciutto

Fish & Chip Cone \$5

tempura cod, japanese tartar sauce

Crab Cake \$7

herb mayo, pickled cucumber

Crispy Oyster \$5

miso mayo, micro greens

Fried Lobster Mac & Cheese Bites \$6

chive aioli

Coconut Shrimp \$6

curry & cumin marinated cucumber tzatziki



FOOD STATIONS

Sushi Station | \$18 per guest

ASSORTED ROLLS	NIGIRI	SASHIMI
spicy ahi tuna roll	ahi tuna	albacore tuna
salmon avocado roll	tiger prawns	king salmon
coast california roll	hamachi	ahi tuna
	king salmon	

Coast Seafood Station | \$35 per guest

oysters
tiger prawns
scallop ceviche
ahi tuna poke
marinated mussels & clams
dungeness crab salad
lobster salad
fresh lemon & dips

Deluxe Seafood Station | \$55 per guest

oysters
atlantic lobster
king crab
tiger prawns
scallop ceviche
salmon poke
tuna gomaae
marinated mussels & clams
dungeness crab salad
lobster & prawn salad
fresh lemon & dips

^{*} Chef Manned | \$250 labour charge per Chef | for 3 hours

FOOD STATIONS

Fresh Shucked Oysters* | \$18 per guest

yuzu mignonette, cocktail sauce fresh horseradish

Seafood Paella* | \$24 per guest

saffron rice, lobster, calamari, prawns, mussels, sausage (Minimum 24 guests)

Flambéed Prawns* | \$14 per guest

white wine, garlic, butter, parsley, lemon

Mushroom Risotto | \$16 per guest

roasted mushrooms, truffle, porcini mushroom sauce, parmesan

Charcuterie & Cheese | \$18 per guest

selection of local & imported meats & cheese, chutney, pickled vegetables house bread & crackers

Assorted Mini Coast Desserts | \$12 per guest

butter cakes, caramelized yuzu tart, new york cheesecake dark chocolate bar, macarons

CARVING STATIONS

Salmon Wellington* | \$24 per guest

Prime Striploin* | \$28 per guest

mushroom duxelles, crêpe, puff pastry, béarnaise

fresh rolls, horseradish, hot mustard, red wine jus

Prime Tenderloin* | \$33 per guest

fresh rolls, horseradish, hot mustard, red wine jus

* Chef Manned | \$250 labour charge per Chef | for 3 hours

SUGGESTED WINES

BUBBLES			RED		
Mionetto	Prosecco NV Treviso, Italy	67	Mission Hill	'Reserve' Meritage 2021 Okanagan Valley, BC	74
Louis Bouillot	Cremant Rosé NV Burgundy, France	94	Joel Gott	'815' Cabernet Sauvignon 2019 California	89
Laurent-Perrier	Brut Champagne NV Tours-Sur-Marne, France	155	Quails' Gate	'Queue' Cabernet-Merlot 2021 Okanagan Valley, BC	123
			Black Stallion	Cabernet Sauvignon 2019 Napa Valley, California	128
WHITE			Austin Hope	Cabernet Sauvignon 2020 Paso Robles, California	190
Beringer	Chardonnay 2020 Napa Valley, California	88	Château Croix-Mouton	2020 Bordeaux Superieur	97
Castiglion del Bosco	Chardonnay 2020 Tuscany, Italy	89	Burrowing Owl	Pinot Noir 2020 Oliver, BC	93
Garnier & Fils	Chablis 2021 Burgundy, France	114	Black Stallion	'Los Carneros' Pinot Noir 2020 Napa Valley, California	117
Elk Cove	'Estate' Pinot Gris 2022 Willamette Valley, Oregon	98	Elk Cove	'Estate' Pinot Noir 2021 Willamette, Oregon	141
Burrowing Owl	Sauvignon Blanc 2021 Oliver, BC	79	Burrowing Owl	Merlot 2021 Oliver, BC	83
Craggy Range	Sauvignon Blanc 2022 New Zealand	82	Decero	Malbec 2018 Mendoza, Argentina	78
Bailly-Reverdy	'La Mercy-Dieu Sancerre 2022 Loire Valley, France	98	Burrowing Owl	Syrah 2020 Okanagan Valley, BC	89
Tantalus	Riesling 2022 Okanagan, BC	84	Tenuta di Arceno	Chianti Classico 2020	85
Elk Cove	'Estate' Riesling 2020 Willamette Valley, Oregon	99	Luce della Vite	'Lucente' Sangiovese-Merlot 2019	99
			Frescobaldi	'Castelgiocondo' Brunello di Montalcino 2017	148
ROSÉ			Gaja	'Ca'Marcanda Promis' Merlot-Syrah-Sangiovese 2020	160
Mission Hill	'Reserve' 2023 Okanagan Valley, BC	75	Fontanafredda	'Serralunga' Barolo 2018	138
Château d'Esclans	'Whispering Angel' 2021 Provence, France	108			



BOOK WITH US

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BOOKING REQUEST













